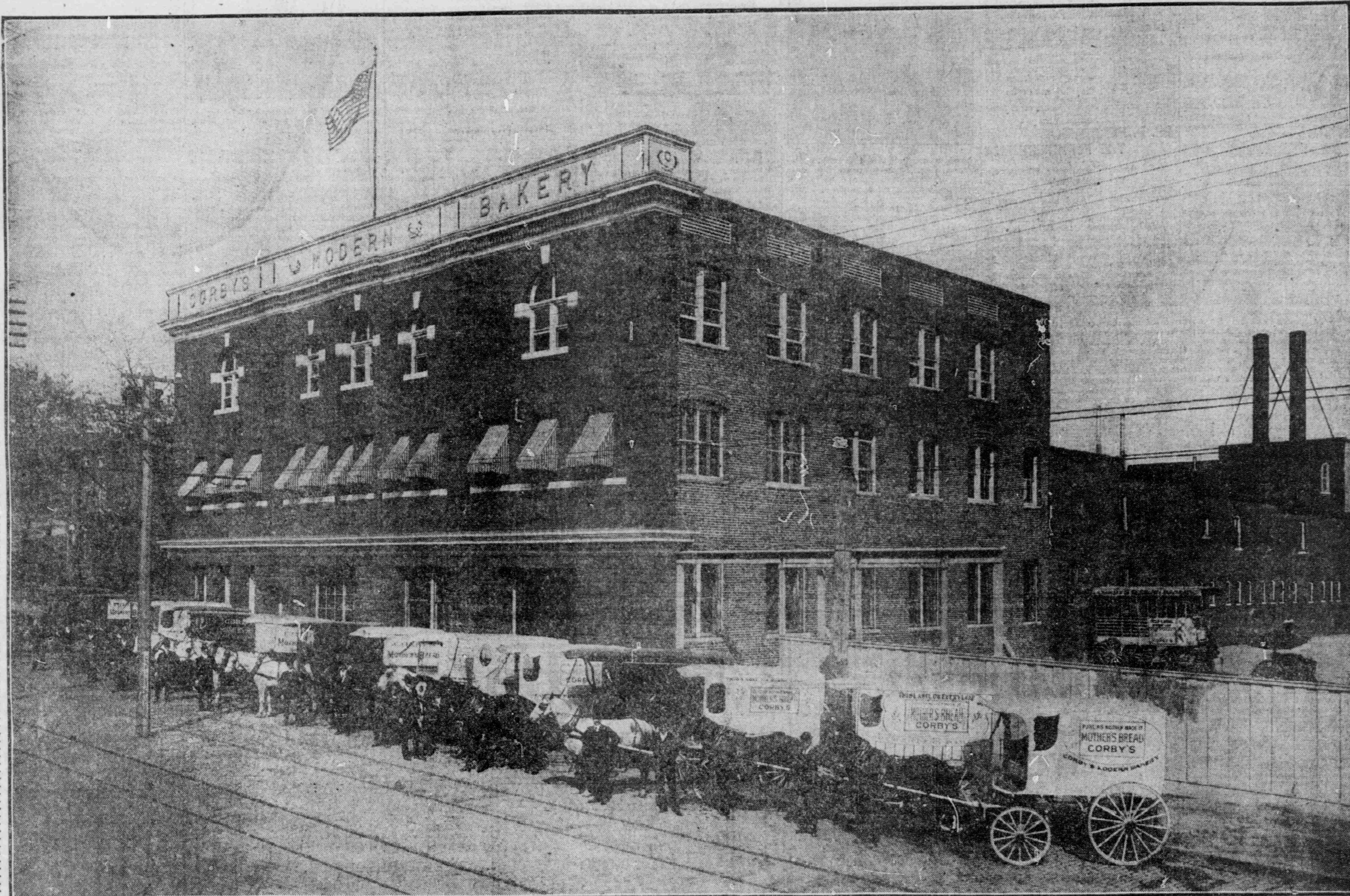


# Science Applied to the Art of Bread Making

Twelve years ago the conditions which governed bread making in Washington were the same as those which obtained in all other cities of America. At that time it was all a matter of chance whether or not the product of a baker would be good. If the humidity of the atmosphere, the strength of the yeast, and the quality of the flour all happened to be in the right proportion, the result would be satisfactory. This would occur one day, but the very next some one of the essential conditions might be lacking in some small degree, and the result would be anything but satisfactory. All bakers underwent the same trials.

Among the Washington bakers who were not content to have the making of bread a matter of chance was the firm of Corby Bros. They set to work to make a scientific research into the subject of bread making. Noted chemists were employed, and magnificently equipped laboratories were installed. After years of patient labor, and the expenditure of a veritable fortune, they have perfected the art of bread making so that each day's output has a general standard of excellence that is to be depended upon as a certainty. Science, energy, and a judicious expenditure of money have developed methods of bread making that insure an infallible result.



Among the points brought out and put into practical use by this firm in the making of their famous MOTHER'S BREAD, are the following, which are worthy of note:

- \* Corby's Bread is the result of a chemically exact combination of proper ingredients.
  - \* Corby's Bread is prepared under the watchful eyes of able chemists and scientists who note the chemical process. Fermentation experts are also employed, an exclusive feature of this firm's plant.
  - \* Corby's Bread is made in a machine perfected and patented after years of experience, guaranteeing the development of 20% more gluten in the dough for each loaf made than any other known process.
  - \* Corby's Bread is shaped and formed in a machine, perfected and patented by these innovators in the art of bread making.
  - \* Corby's Bread is fermented by coming in contact with filtered air only.
  - \* Corby's Bread is made of ingredients that are mixed into a homogeneous mass, insuring a uniform distribution throughout each loaf of all necessary and nutritious elements.
  - \* Corby's Bread is made in a plant equipped with a cold storage department, insuring a uniform temperature in both winter and summer, thus eliminating the element of chance in their bread making. This is an exclusive feature in Washington, and they were the originators in controlling the temperature of the fermenting dough by refrigeration, whereby they eliminate the development of all excess acid in dough, which means more nutritious, healthful bread.
  - \* Corby's Bread is the Staff of Life in fact as well as in name. It combines the highest percentage of nutriment, with the most delicious flavor.
  - \* Corby's Bread sales in Washington are the best evidence of the esteem in which it is held by people who know the difference between scientifically pure food and that which is the result of mere accident.
  - \* Corby's Bread contains only the normal amount of acid, present in the raw material, and put there by nature. Other breads on the market have been found, by expert analysis, to contain as high as ninety per cent more acid. As an excess of acid causes poor digestion and bad health, Corby's Bread is the most hygienic product on the market.
- Without the knowledge and equipment possessed by Corby Bros., the housewife and the baker cannot produce a product equal in nutritive value to CORBY'S MOTHER'S BREAD.
- Corby Brothers' product stands today as one of such general excellence that it is unanimously endorsed by chemists, scientists, and pure food experts.
- Dr. Robert Hutchinson, the great English food expert, has stated that bread is the most important of all the common foods of the people. As this fact is generally recognized, why should the consumer take as much chance of getting a bad loaf as a good one by buying other breads, when there is on the market a product of such uniformly excellent character as

## Corby's Mother's Bread

N. B.—This bread costs no more than any others, and is delivered three times daily

**Most Scientifically Made  
Most Highly Endorsed  
Used Where the Best is Wanted**

Watch for the "Corby" Label on each loaf. It Means Purity, Cleanliness, and Scientific Perfection